



FIG. 1678.—CASE FOR PEACHES AND PEARS.

color, but a fine yellow peach with a fairly well colored cheek, not very juicy, but rather firm in flesh, and a free stone. For such a peach as this, our pear case (Fig. 1678) would answer an excellent purpose and be far less expensive. It is

1 ft. x 2 ft. x 4½ or 5 inches, and holds two layers of fruit, wrapped in tissue paper, with packing *ad libitum*. A small shipment of this peach has gone forward and we hope to hear encouraging results.

UNFERMENTED GRAPE JUICE.

THE manufacture of unfermented grape juice assumes considerable proportions in many localities, but difficulty is often experienced in preparing a product which will "keep," *i.e.*, does not ferment. Fermentation is due to the presence of micro-organisms in the juice or cider, and may be prevented by sterilizing the latter as well as the vessels used in connection with the bottling of the product. Heating is the simplest, safest and most effective means of sterilizing, but great care is necessary in order to so control the temperature as to secure thorough sterilization without injuring the flavor of the product.

A report of the Canada experimental farms gives an account of a series of experiments on the juice. The conclusion, which probably applies to sweet cider as well as to grape juice, was that "the natural flavor of grape juice may be preserved intact by raising the temperature of the juice gradually to 170 degrees F., keeping it at this point for ten minutes and then quickly bottling it, taking care to use absolutely air-tight and thoroughly sterilized vessels. These vessels should be taken from a tank or kettle of boiling water, immediately filled, and corked or covered with the least possible delay."